

HIGHLY NUTRITIOUS MEAT PRODUCTS BY ADDITION OF *SALVIA HISPANICA L.*

Elaboration of meat products with high-nutritious value.



BACKGROUND

Salvia hispanica L. known as Chia, is a native seed from southern Mexico and northern Guatemala, consumed for centuries as food and medicine by native people from Mesoamerica.

It is well known that Chia has antioxidant properties, is rich in fiber, contains protein, and can mimic fats in foods.

On the other hand, it is known that the per capita consumption of meat worldwide is 42 kg (Worldwatch Institute, 2010), which makes it valuable to have nutritious meat options.

TECHNOLOGY

A process to elaborate and obtain a meat of high nutrition value by incorporation of milled Chia seeds in grounded beef. The process consists in milling the Chia seeds, mix them with meat and other seasoning ingredients, and finally cooking.

KEY BENEFITS

- A meat product of high nutrition value with omega 3 and 6 acids, and high fiber & protein content.
- Less cooking time needed (decreases a 16.7%) vs ground beef without Chia.
- Higher weight yield (14%) vs ground beef without Chia.
- Different meats can be used (bovine, porcine, ovine).
- Formulated product can be baked, fried, roasted in charcoal or frying pan.

DEVELOPMENT STATUS

Technology Readiness Level: 4/9

INTELLECTUAL PROPERTY

Patent Number: MX 324846

This technology is available for licensing. More opportunities on our website: <http://redottec.com>

